

# Stout Owsiany 13,0 Blg

- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **33.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Weyermann - Carafa Special typ I	0.2 kg (4.4%)	65 %	800
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	15 g	60 min	4.8 %
Boil	English Golding	15 g	25 min	4.8 %
Boil	Tradition	10 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---